



**PRESTIGE  
CHARLES GARDET  
ROSÉ DE SAIGNÉE  
MILLÉSIME 2012**

*Very singular cuvée to our House, this "saignée" is coming from Premier Cru vines of Chigny-les-Roses. For this vintage 2012, it will notably express itself by its strength in red fruit notes.*



### **Grapes & Origin**

-  Pinot Noir - 50%
-  Pinot Meunier - 50%

Origin: *Premier Cru Chigny-les-Roses*

### **Saignée**

Maceration of the Pinots Noirs and Meuniers together in concrete tanks together (max 48 hours)  
Racking of the coloured juice, called "saignée"

### **Fermentations & Ageing**

- In stainless-steel tanks
- Alcoholic fermentation, malolactic fermentation, Matured for 4 months
- + Bottle-aged on lees for at least 6 years
- + minimum 3 months after disgorgement before shipping

**Dosage** Brut: 6 g/L

*From a liquor made out of the same wine and cane sugar*

## **The Vintage**

### **Weather**

After several months of trying weather, of a relentless struggle against the vagaries of the climate, the weather changed sides in mid-July. It became hot and dry, in short, summery! And the ripening process took advantage of this. It started in mid-August with a sustained and regular dynamic until the harvest.

### **Harvest**

The harvest took place in a calm and serene atmosphere.

### **Summary**

The harvest is over. They ended as they began: calmly and without haste. The word that is on everyone's lips is "exceptional".

## **Tasting**

Optimal serving temperature: 8 to 10°C (46 to 50°F)

**Colour** Deep pink with redcurrant glows.

**Nose** Notes of candied cherries and spices (pepper, liquorice, medicinal herbs); Floral hint (blackcurrant bud), Impression of delicacy and harmony.

**Taste** Fresh and vivid start; Structure and velvety impression; Aromas of ripe strawberry coulis and red berries (redcurrant, blackcurrant, Morello cherry); Silky texture, holds itself with a nice balance; long and sensual finish.

### **Fine Cuisine pairings**

*Duck in cranberry sauce, Roast veal and blood orange jus. With an old Gouda cheese. Dark chocolate ganache and raspberry tart*

### **Bottling data**

Bottling date: January 2012  
Container types: bottles  
Initial closure : crown cap

### **Shipping & cellaring**

Final cork (after disgorgement) :  
Diam technology cork  
Post-shipment cellaring : Ready to drink, can be kept in cellar conditions for up to 3 years.

### **Awards**



Dussert-Gerber 2022: "The Prestige Rosé de Saignée Charles Gardet Vintage 2012, equal parts Pinot Noir and Meunier from Chigny-les-Roses, is full-bodied, with persistent fruity connotations with hints of blackberry, candied cherry, blending roundness and charm, a dense and finely flavored wine on the palate, with these hints of macerated raspberry and sweet, enchanting spices."